

ABSTRACT

Leached common carp mince used for formulation of Sausage mixture . phosphate, starch, salt , and spices were mixed in predetermined amount according to the limitation which occur .

Early steps of sausage mixture decided to find out the suitable types and amount of ingredients .which give a better flavour and texture to the final product .And later steps were decided to observe the effect of fish sauce in the taste of fish sausage and for the improvement of texture of final product.

The developed fresh water fish sausage samples and marine fish sausage sample which was taken from the market were compared by the in- house taste panel . The developed fresh water fish sausage sample which made adding with fish sauce was a acceptable level, there was no significant difference between reference sample and developed sausage sample.